SHELLEYBASIC BY DELFIELD

Service, Installation and Care Manual

Please read this manual completely before attempting to install or operate this equipment! Notify carrier of damage! Inspect all components immediately. See page 2.

CAUTION

IMPORTANT INFORMATION
READ BEFORE USE
PLEASE SAVE THESE INSTRUCTIONS!

EFFECTIVE FEBRUARY 2004

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SERIAL NUMBER INFORMATION

The serial number on self-contained refrigerated units is on the electrical specifications tag located near the condensing unit.

On hot food pans and hot/cold combination pans, the serial number tag is located on the back of the control raceway or remote panel.

The serial number tag also lists the refrigerant used and the amount of charge.

Always have the serial number of your unit available when calling for parts or service. A complete list of authorized Delfield parts depots is shown on the back cover of this manual.

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RECEIVING AND INSPECTING THE EQUIPMENT

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Check the lower portion of the unit to be sure legs or casters are not bent.
6. Also open the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
7. Freight carriers can supply the necessary damage forms upon request.
8. Retain all crating material until an inspection has been made or waived.

Uncrating the Equipment

First cut and remove the banding from around the crate. Remove the front of the crate material, use of some tools will be required. If the unit is on legs remove the top of the crate as well and lift the unit off the skid. If the unit is on casters it can be "rolled" off the skid.

SPECIFICATIONS

Shelleybasic by Delfield Model Numbers

Model #	Description	L	D	H	Plug	Amp	Ship Wt	Frt Class	BTU Load	Sys. Cap.
Shelleybasic by Delfield Heated Counters										
SE-H2	2 food wells	39”	29”	36”	14-20P	11	215	100	204	708
SE-H3	3 food wells	50”	29”	36”	14-20P	16	265	100	379	812
SE-H4	4 food wells	64”	29”	36”	14-30P	22	320	100	569	889
SE-H5	5 food wells	78”	29”	36”	14-50P	28	410	100	758	1373
SE-H6	6 food wells	92”	29”	36”	14-50P	32	500	100	948	1469

Model #	12 X 20 Pans Held	L	D	H	Plug	Amp	H.P.	Ship Wt	Ref Chrg.
Shelleybasic by Delfield Refrigerated Cold Pan Serving Counters									
SE-C2	2	39”	29”	36”	5-15P	4	1/5	340	8 oz.
SE-C3	3	50”	29”	36”	5-15P	4	1/5	415	8 oz.
SE-C4	4	64”	29”	36”	5-15P	7	1/4	490	16 oz.
SE-C5	5	78”	29”	36”	5-15P	7	1/4	565	16 oz.
SE-C6	6	92”	29”	36”	5-15P	7	1/4	640	16 oz.

Model #	12 X 20 Pans Held	L	D	H	Plug	Amp	H.P.	BTU Load	Sys. Cap.	Ref Chrg.
Shelleybasic by Delfield Hot / Cold Self-Contained Combination Counters										
SE-HC2	2	39”	29”	36”	5-30P	17	1/5	204	708	5.5 oz.
SE-HC3	3	50”	29”	36”	14-30P	17	1/5	379	812	5.5 oz.
SE-HC4	4	64”	29”	36”	14-30P	22	1/4	569	889	8 oz.
SE-HC5	5	78”	29”	36”	14-50P	28	1/4	758	1373	8 oz.
SE-HC6	6	92”	29”	36”	14-50P	33	1/4	948	1469	12 oz.

Model #	12 X 20 Pans Held	L	D	H	Ship Wt	Frt Class
Shelleybasic by Delfield Ice Cooled Serving Counters						
SE-I2	2	39”	29”	36”	200	100
SE-I3	3	50”	29”	36”	245	100
SE-I4	4	64”	29”	36”	280	100
SE-I5	5	78”	29”	36”	330	100
SE-I6	6	92”	29”	36”	380	100

Model #	Description	L	D	H	Plug	Amp	H.P.	Ship Wt	Ref Chrg.
Shelleybasic by Delfield Frost Top Counters									
SE-F2	Frost Top	39”	29”	36”	5-15P	7.5	1/4	370	24 oz.
SE-F3	Frost Top	50”	29”	36”	5-15P	7.5	1/4	445	24 oz.
SE-F4	Frost Top	64”	29”	36”	5-15P	7.5	1/4	530	24 oz.
SE-F5	Frost Top	78”	29”	36”	5-15P	7.5	1/4	600	24 oz.
SE-F6	Frost Top	92”	29”	36”	5-15P	8	1/3	670	24 oz.

Model #	Description	L	D	H	Ship Wt	Frt Class
Shelleybasic by Delfield Utility Counters						
SE-U2	Utility, Flat Counter	39”	29”	36”	150	100
SE-U3	Utility, Flat Counter	50”	29”	36”	170	100
SE-U4	Utility, Flat Counter	64”	29”	36”	200	100
SE-U5	Utility, Flat Counter	78”	29”	36”	230	100
SE-U6	Utility, Flat Counter	92”	29”	36”	280	100

Model #	Description	L	D	H	Ship Wt	Frt Class
Shelleybasic by Delfield Cashier’s Stand						
SE-CS	Cashier’s Stand	29”	29”	36”	170	100

Model #	Description	L	D	H	Ship Wt	Frt Class
Shelleybasic by Delfield Tray Stand						
SE-TS	Tray Stand	39”	29”	36”	140	100

Model #	Cabinet Capacity	L	D	H	Plug	Amp	H. P.	Ship Wt	Ref Chrg.
Shelleybasic by Delfield Ice Cream Counters - 0 degree only									
SE-ICE1	210 cups	39”	29”	36”	5-15P	5	1/4	460	9 oz.
SE-ICE2	420 cups	50”	29”	36”	5-15P	5	1/4	505	9 oz.

Model #		L	D	H	Ship Wt	Frt Class
Shelleybasic by Delfield Corner Units						
SE-28		29”	29”	36”	110	100
SE-38		39”	29”	36”	160	100

SPECIFICATIONS continued

Shelleybasic by Delfield Model Numbers

Model #	Description	L	D	H	Plug	Amp	Ship Wt	Frt Class
Shelleybasic by Delfield Heated Counters								
SES-H2	2 food wells	39”	29”	30”	14-20P	11	215	100
SES-H3	3 food wells	50”	29”	30”	14-20P	16	265	100
SES-H4	4 food wells	64”	29”	30”	14-30P	22	320	100
SES-H5	5 food wells	78”	29”	30”	14-50P	28	410	100
SES-H6	6 food wells	92”	29”	30”	14-50P	32	500	100

Model #	12 X 20 Pans Held	L	D	H	Plug	Amp	H.P.	Ship Wt	Ref Chrg.
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SES-C2	2	39”	29”	30”	5-15P	4	1/5	340	8 oz.
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SES-C4	4	64”	29”	30”	5-15P	7	1/4	490	16 oz.
SES-C5	5	78”	29”	30”	5-15P	7	1/4	565	16 oz.
SES-C6	6	92”	29”	30”	5-15P	7	1/4	640	16 oz.

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SES-HC2	2	39”	29”	30”	5-30P	17	1/5	204	708	5.5 oz.
SES-HC3	3	50”	29”	30”	14-30P	17	1/5	379	812	5.5 oz.
SES-HC4	4	64”	29”	30”	14-30P	22	1/4	569	889	8 oz.
SES-HC5	5	78”	29”	30”	14-50P	28	1/4	758	1373	8 oz.
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Model #	12 X 20 Pans Held	L	D	H	Ship Wt	Frt Class
Shelleybasic by Delfield Ice Cooled Serving Counters						
SES-I2	2	39”	29”	30”	200	100
SES-I3	3	50”	29”	30”	245	100
SES-I4	4	64”	29”	30”	280	100
SES-I5	5	78”	29”	30”	330	100
SES-I6	6	92”	29”	30”	380	100

Model #	Description	L	D	H	Plug	Amp	H.P.	Ship Wt	Ref Chrg.
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SES-F5	Frost Top	78”	29”	30”	5-15P	7.5	1/4	600	24 oz.
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Model #	Description	L	D	H	Ship Wt	Frt Class
Shelleybasic by Delfield Utility Counters						
SES-U2	Utility, Flat Counter	39”	29”	30”	150	100
SES-U3	Utility, Flat Counter	50”	29”	30”	170	100
SES-U4	Utility, Flat Counter	64”	29”	30”	200	100
SES-U5	Utility, Flat Counter	78”	29”	30”	230	100
SES-U6	Utility, Flat Counter	92”	29”	30”	280	100

Model #	Description	L	D	H	Ship Wt	Frt Class
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SES-CS	Cashier’s Stand	29”	29”	30”	170	100

Model #	Description	L	D	H	Ship Wt	Frt Class
Shelleybasic by Delfield Tray Stand						
SES-TS	Tray Stand	39”	29”	30”	140	100

Model #	Cabinet Capacity	L	D	H	Plug	Amp	H. P.	Ship Wt	Ref Chrg.
Shelleybasic by Delfield Ice Cream Counters - 0 degree only									
SES-ICE1	210 cups	39”	29”	30”	5-15P	5	1/4	460	9 oz.
SES-ICE2	420 cups	50”	29”	30”	5-15P	5	1/4	505	9 oz.

Model #		L	D	H	Ship Wt	Frt Class
Shelleybasic by Delfield Corner Units						
SES-28		29”	29”	30”	110	100
SES-38		39”	29”	30”	160	100

INSTALLATION

Location
Units represented in this manual are for indoor use only. Be sure the location chosen has a floor strong enough to support the total weight of the cabinet and contents. A fully loaded model may weigh as much as 3000 pounds! Reinforce the floor as necessary to provide for maximum loading.

For the most efficient refrigeration, be sure to provide good air circulation inside and out. Don't pack the refrigerator so full that air cannot circulate. Be sure that the exterior of the unit has access to ample air. Avoid hot corners and locations near stoves and ovens. It is suggested the rear of the unit be no less than two inches from any wall, partition or any other object which will restrict exhaust air flow.

Leveling
A level cabinet looks better and will perform more efficiently when the doors line up with the door frames properly, the cabinet will not be subject to undue strain, and the corners of the shelves will not move around on the supports. Use a level to make sure the unit is level from front to back and side to side.

Stabilizing
All models are supplied on casters for your convenience, ease of cleaning underneath and for mobility.

The unit must be installed in a stable condition with the front wheels locked, locking the front casters after installation is the owner's and operator's responsibility.

Plumbing
Refrigerated units have a drain that exits the unit on the bottom, and is located on the operator's left side. Standard units on casters or legs will have a bronze faucet that fits a standard garden hose. Units on legs with option remote drain valve handle will have 1" threaded pipe extending from bottom of unit. On standard units, a stainless steel access panel or hinged louver will be provided for access to drain connections.

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's and operator's responsibility to provide a container or outlet for drainage.

Electrical Connection
A standard refrigerated unit is provided with a power cord and grounded plug.

The unit should be plugged into a receptacle with its own circuit protection that matches the amperage of the plug.

Refer to the amperage data on page 3-4, the serial tag, your local code or the National Electrical Code to be sure the unit is connected to the proper power source. A protected circuit of the correct voltage and amperage must be run for connection of the line cord, or permanent connection to the unit.

On cord-connected units, an ON/OFF switch is located directly behind the louvered panel of the compressor section. The switch must be turned to its OFF position and power supply disconnected whenever doing the following:

1. **Performing maintenance functions.**
2. **Cleaning the refrigerated cabinet area.**
3. **Performing service or repair functions.**

Under no circumstances should the unit be operated without the louvered panel in place.

Installation Heated Units

Location
Do not install the unit near combustible objects or surfaces affected by heat or moisture

Leveling
The unit must be level, both front and back and left to right, in order to maintain an equal water depth throughout the wells.

Electrical Connections

Connections must be made in accordance with all applicable local codes and/or the National Electrical Code. Refer to the amperage data on page 3 and the wiring diagrams on pages 8 and 9. A standard unit is provided with a power cord and grounded plug. All units must be plugged into a grounded receptacle with its own circuit protection that matches the amperage of the plug.

OPERATION SE-C AND SES-C

Cold pans are adjusted at the factory to provide satisfactory operation without any further adjustments. However, if it is necessary to adjust the temperature, the control is located in the machine compartment. Turn the knob clock-wise as indicated on the control. Settings are from 1 through 7; 7 being the coldest. Adjustments should be made gradually. Several small adjustments will be more effective than one large adjustment. It may take an hour or longer to realize the temperature change depending on the application and location of the unit.

These units are not designed to cool warm food products. Items should be placed in the unit pre-cooled at least to the desired holding temperature, if not slightly colder. In some applications, a gradual warming of product may occur, particularly at the exposed top of the product. Stirring or rotation of the product may be necessary to maintain overall temperature. Warming of food product can occur very quickly outside of the unit. When loading or rotating product, avoid leaving food items in a non-refrigerated location to prevent warming or spoilage.

The temperature control is used to turn the unit on and off as well as control the temperature of the cold pan. The settings range from 1 through 7; 7 being the coldest. To turn the cold pan off, turn the knob to the off position.

If the cold pan is to be used with ice, it is recommended that the optional perforated bottoms be used. These will allow ice to melt properly.

OPERATION SE-H AND SES-H

These units are designed to hold warm food product between 140˚F to 160˚F (60˚C to 71˚C).

Individually heated hot food units may be operated “wet” (with water in the wells) or “dry”. However, “wet” operation is usually recommended for higher efficiency.

After plugging in the power supply cord, select desired temperature by rotating the knob on the temperature control. Knobs and indicator lights are provided for each heated food well.

Before the unit is used the first time for serving, turn the temperature knob to “HI” and heat the well for 10 to 15 minutes. Do not be alarmed if smoke appears; this preheat should burn off any residue or dust that has adhered to the food well element.

When using thick sauces, always operate the hot food well filled with water. This will provide more uniform temperature for the sauce.

Never place food directly in well. Always use pans.

For most efficient operation, when empty, place covered insets in each well during preheating and when the well is not in use.

Always place covers on pans when not serving to prevent food from drying out and to reduce your operating costs.

Wet Operation

Fill the food well with about 2 gallons of water and cover with lid or empty pan. To preheat water, set temperature control at “HI” with pans in place, wells will boil water.

Food temperature will vary depending on type and amount of product. To minimize steam and water usage, set control to lowest setting that will maintain safe food temperature. To reduce preheating time, use hot water to fill the well.

When operating these units “wet”, never use anything other than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit. When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.

Steam can cause serious burns. Always wear some type of protective covering on your hands and arms when removing lids from the unit. Lift the lid in a way that will direct escaping steam away from your face and body.

Dry Operation

Wet operation is usually much more efficient and is usually preferred. However, these units may be operated without water with no damage to the unit.

When operated dry, the bottom of the well will discolor. To clean, use a stainless steel cleaner or mild abrasive.

The dry well should never be preheated longer than 15 minutes. Only 6” deep pans should be used with dry food wells.

When operated dry, the well bottoms become very hot. Do not allow unprotected skin to contact any well surface.

OPERATION SE-F AND SES-F

Frost tops are designed to maintain an even layer of frost to pleasantly display desserts and pies. Once turned on, the compressor will run continuously. The unit should be turned off overnight or when not in use.

Since it takes some time for frost to accumulate initially, the unit should be turned on approximately an hour before it is actually required. Product should not be placed on the frost top prior to turning the unit on, because it may freeze to the surface of the unit.

OPERATION SE-HC AND SES-HC

The hot and cold combination pans must be operated with water in the well for proper hot performance. It is also recommended that ice be used in conjunction with the refrigeration system for best cold performance.

Hot Operation

Place water in pan. Place function switch in **HOT** position. Turn thermostat dial to highest position and allow unit to warm up. Then reset the thermostat to maintain the desired temperature.

When operating these units "wet," never use anything more than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.

When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.

To turn unit off, simply move the function switch to **OFF** position. Drain water and allow unit to cool before cleaning or switching to cold operation.

Read the section on "Switching from Hot to Cold Operation" before changing temperatures on the unit.

Cold Operation

Simply place the function switch to the **COLD** position. The compressor controller has been factory set and no temperature adjustment should be necessary. The unit may be operated with or without ice. However, for best results it is recommended that ice be used. The refrigeration system will keep ice usage to a minimum while the ice helps maintain a constant, usually ideal, holding temperature.

Switching from Hot to Cold Operation

Follow the following procedure:

1) Place the function switch in the **OFF** position and drain off hot water.
2) Allow the unit to cool until it can be safely cleaned.
3) When clean up procedures are complete, unit will be ready for cold operation.

To assure maximum compressor life, do not switch from "hot" to "cold" operation without allowing a cool down period. Never switch from hot to cold operation while hot water remains in the pans. Failure to observe this warning will greatly reduce compressor life and eventually cause premature compressor failure.

Switching from Cold to Hot Operation

No special procedure is required to switch from cold to hot operation.

*This unit is designed so that the compressor and the heating elements cannot operate at the same time. Continued or repeated operation of the compressor in the "hot" position should not be considered normal. Before calling for Service, try switching quickly from **HOT** to **COLD** and back to **HOT**. If the compressor still does not shut off or continues to cycle on and off, call for service.*

ROUTINE MAINTENANCE

Cleaning the unit

To clean refrigerated understorage, use mild soap and water. For all fiberglass and stainless steel parts, use a mild, non-abrasive soap or detergent and warm water. This may be followed by an application of stainless steel cleaner or polish which will eliminate water spotting, fingerprints and bring out the color of the fiberglass.
To maintain the rich, brilliant color of the fiberglass and to remove shallow surface scratches, wax twice a year. This can be done in the same manner in which a car is waxed.

Casters

Casters can be lubricated with penetrating type oil. Recommended maintenance schedule:

Daily: Wipe and/or wash food wells, unit surface, any refrigerated understorage and door gaskets.

Monthly: Remove louvers and clean condensing coil with a soft brush, such as a fin comb, or vacuum cleaner brush attachment. The object is to remove dust and webs from fins without bending them. Check casters for any debris that could be binding the wheels such as strings from mops or bits of paper.

Every six months: Wax fiberglass body and if necessary, lubricate casters.

Cleaning the Condenser

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt, and grease regularly. It is recommended that this be done at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

Do not use a hose or pressure washer on these units. The water will damage the electrical components.

Defrosting

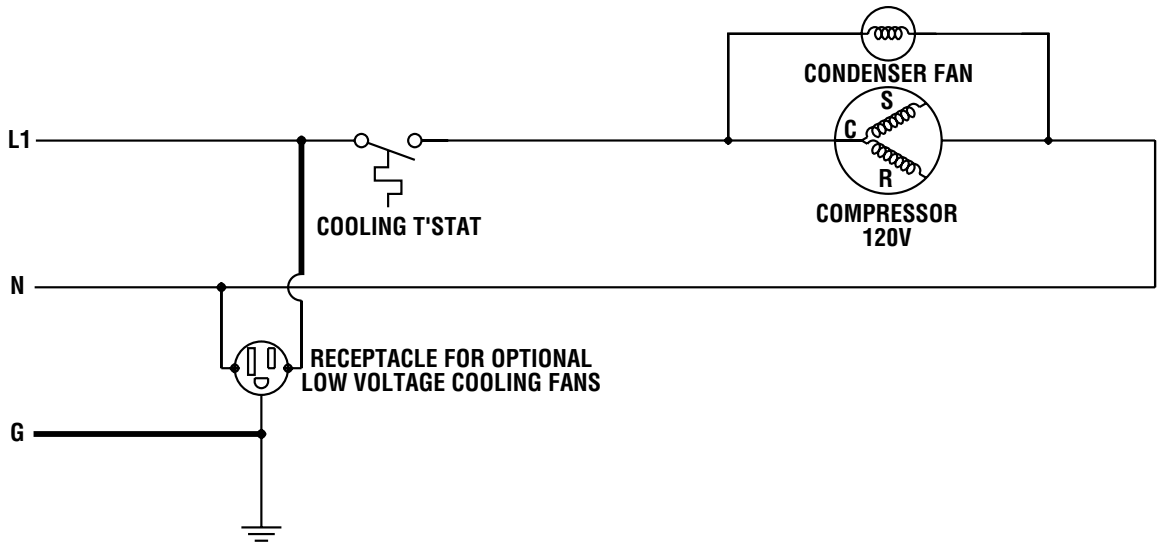
Refrigerated cold pans and frost tops should be defrosted daily. Milk or Ice Cream dispensers require defrosting after 3/8" to 1/2" of frost forming. On/Off switch located above louver panel.

Never use sharp objects or tools to clean or scrape ice/ frost build up from the refrigerated cold pans or frost tops. A puncture to the pan could cause irreparable damage to the refrigeration system.

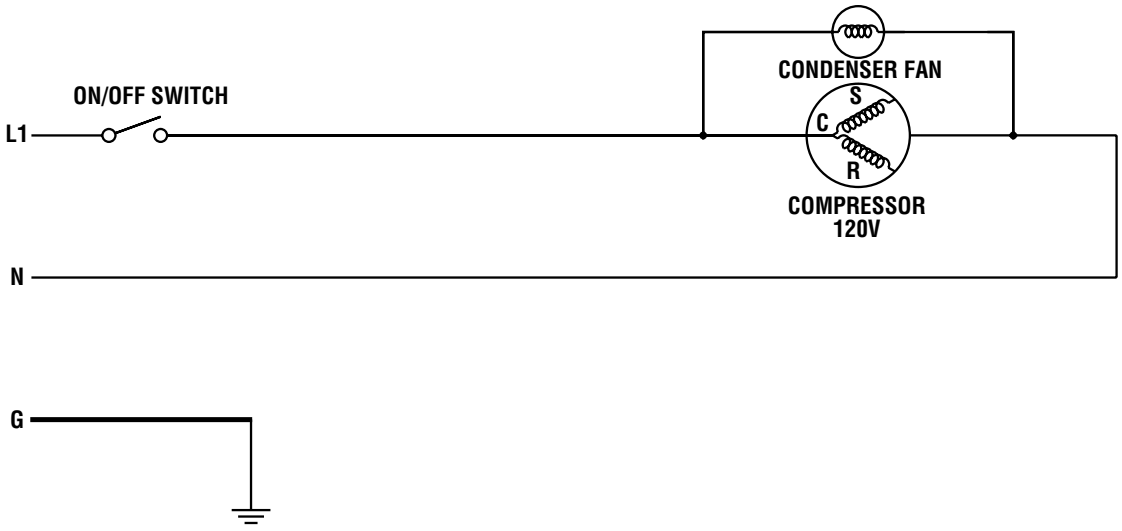
Units with a Eutectic Fluid Cold Pan require the same precautions. The fluid is NOT refillable and loss of fluid due to a puncture would cause irreparable damage.

Over shelves and other items mounted to the top of the counters should never be installed in the field due to the potential damage to the refrigeration system.

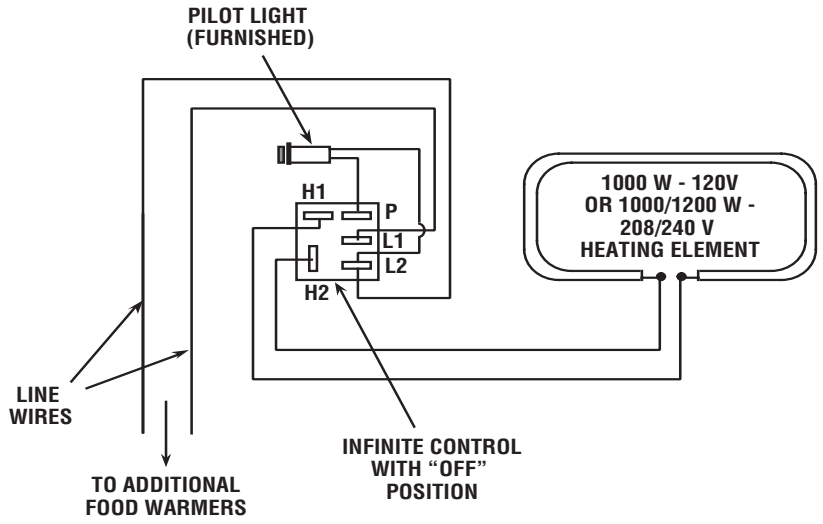
WIRING DIAGRAM SE-C/SES-C



WIRING DIAGRAM SE-F/SES-F

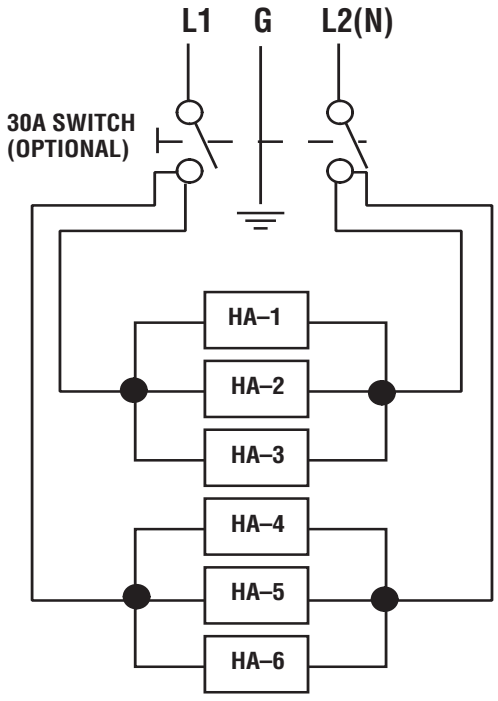


WIRING DIAGRAM SE-H/SES-H

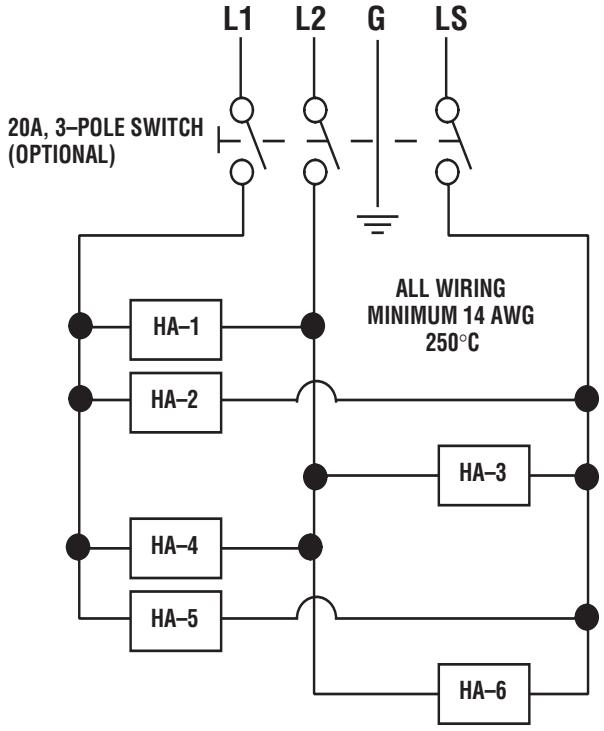


AMPERES IN LINE WIRES

# OF WARMERS	120V, 1 PHASE	208V, 1 PHASE	240V, 1 PHASE	208/240V, 3 PHASE L1	L2	L3
1	9	5	5			
2	17	10	10			
3	25	15	15	10	10	10
4	33	19	20	15	15	10
5		24	26	20	15	15
6		29	31	20	20	20



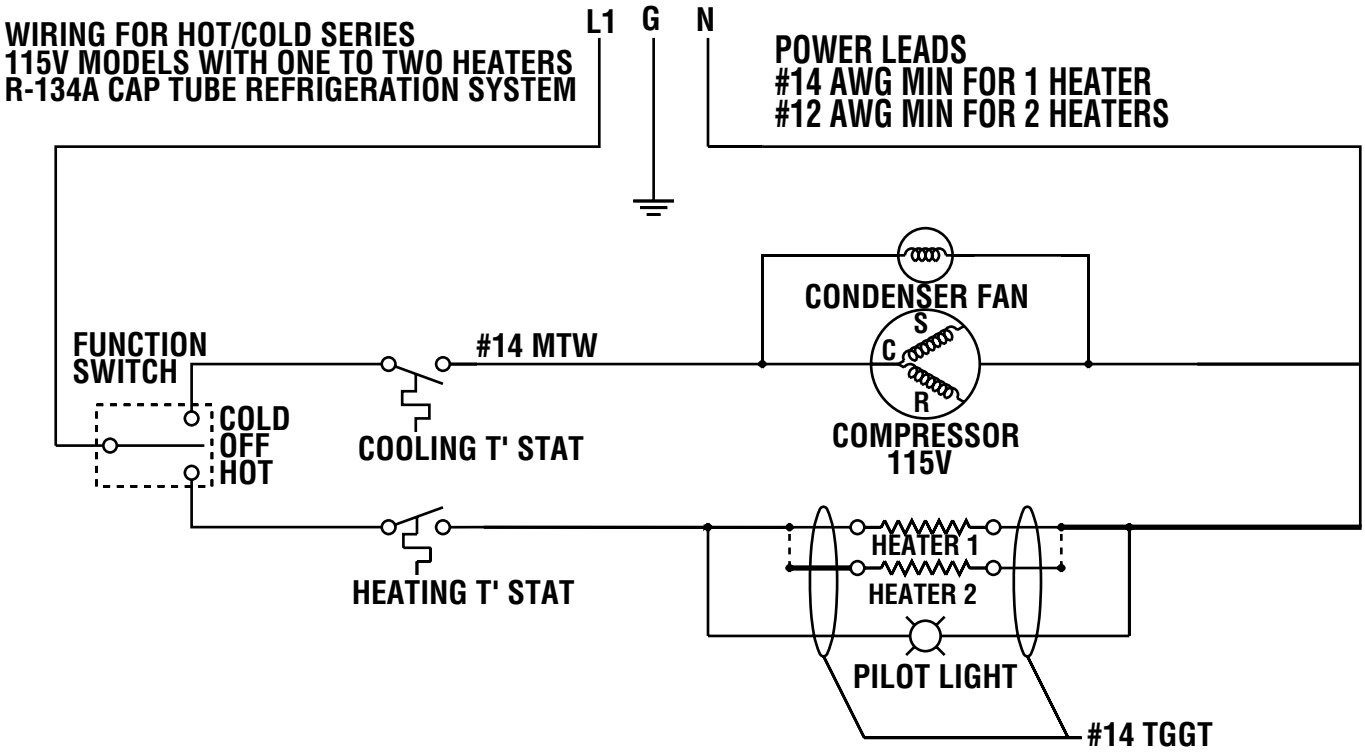
Standard Single Phase



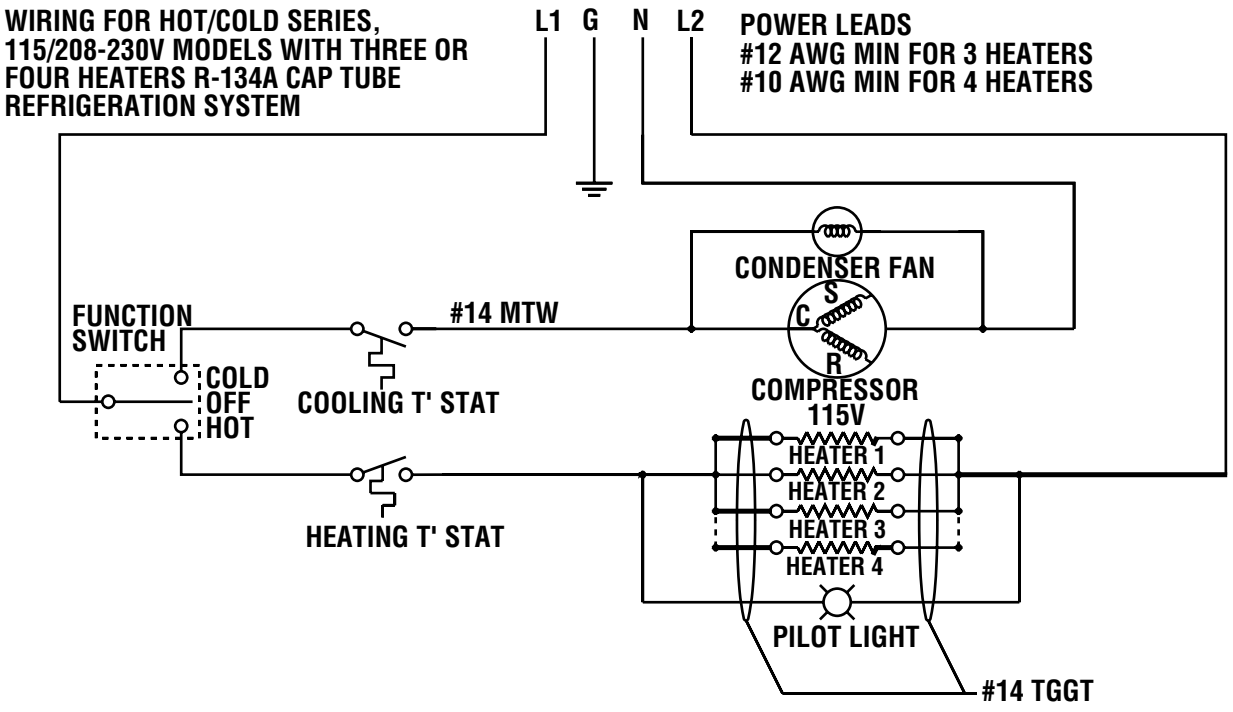
Optional Three Phase

WIRING DIAGRAM SE-HC2/SES-HC2

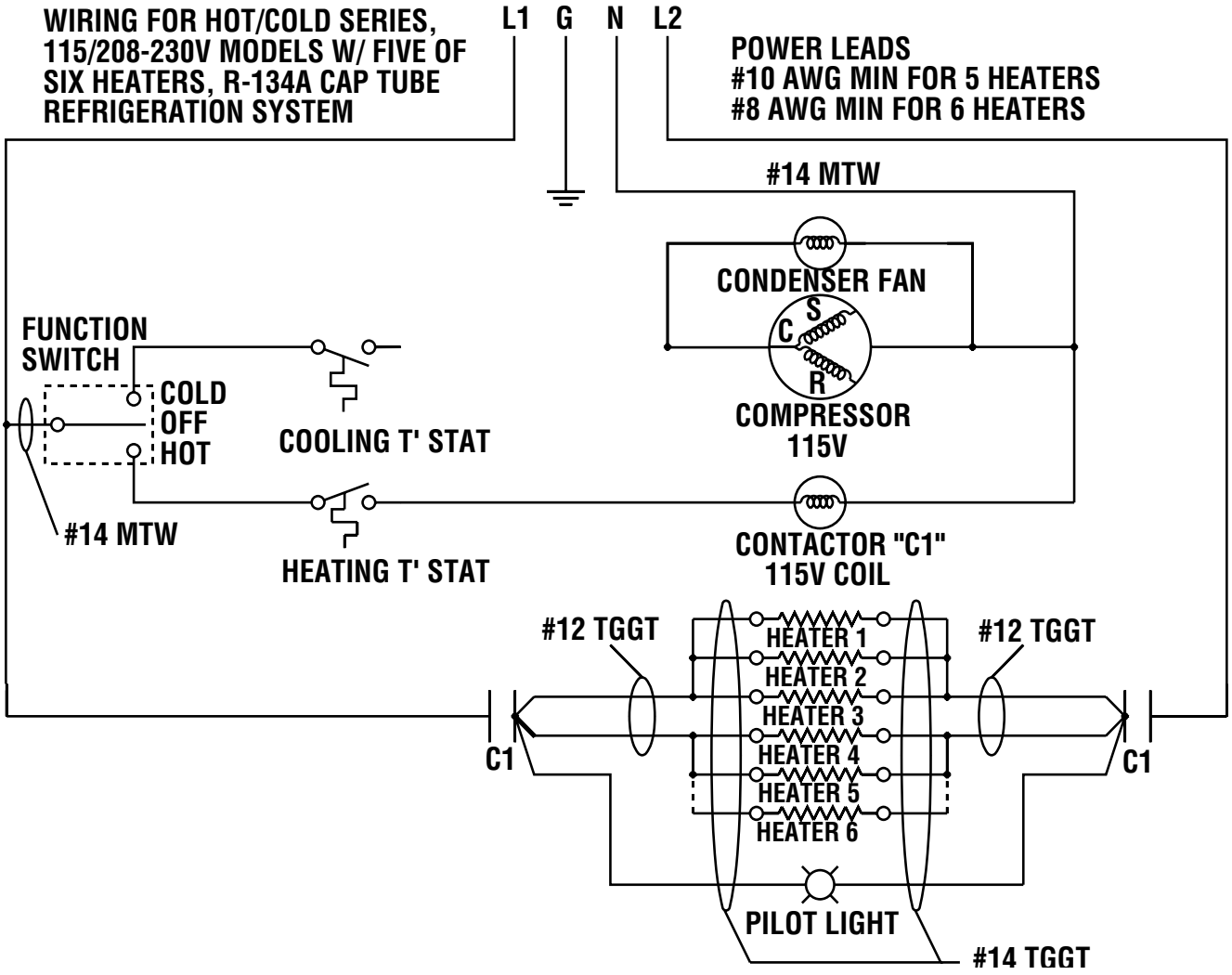
Self-contained units



WIRING DIAGRAM SE-HC3/SES-HC3 AND SE-HC4/SES-HC4



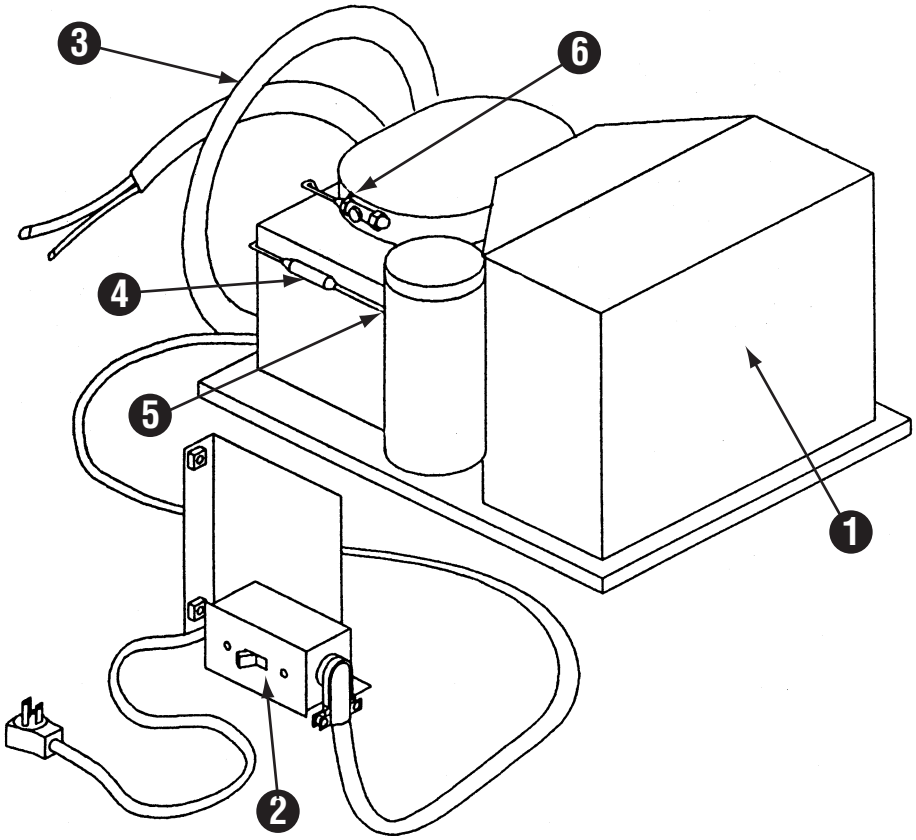
WIRING DIAGRAM SE-HC5/SES-HC5 AND SE-HC6/SES-HC6



REPLACEMENT PARTS LIST

DELFIELD PART #	DESCRIPTION
3234161	5” caster (6” load height)
3547588	1/5 h.p. cap tube system (6 ft.) 0.036”(id) x 72” long
3547374	1/4 h.p. cap tube system (10 ft.) 0.042”(id) x 120” long

CONDENSING UNIT ASSEMBLY 1/4 h.p. and 1/3 h.p.



1/4 HORSE POWER

R-404a, Low

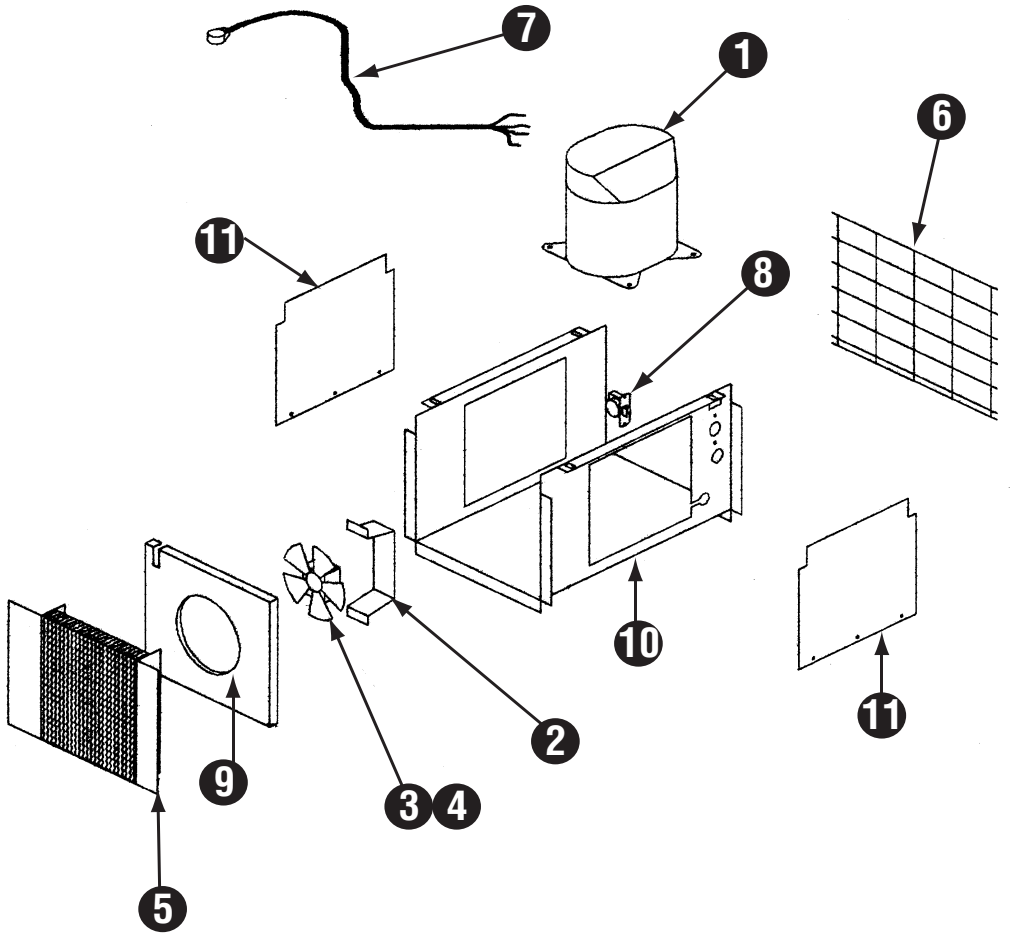
Key	Qty	Delfield Part #	Description
1	1	352-6716	condensing unit, 1/4 h.p., low, R-404a, NB
2	1	036-0327	switch, assembly, with bracket
3	1	036-0325	heat exchanger assembly, condensing unit
4	1	351-6101	dryer, filter, 1/4" ODF, sporlan
5	1	354-7508	nut, flare, 1/4" x 1/4"
6	1	354-7476	nut, flare, 3/8" x 3/8"
7	2	619-0010	nut, wire

1/3 HORSE POWER

R-404a, Low

Key	Qty	Delfield Part #	Description
1	1	352-6710	condensing unit, 1/3 h.p., low, R-404a, NB
2	1	036-0327	switch, assembly, with bracket
3	1	036-0325	heat exchanger assembly, condensing unit
4	1	351-6011	dryer, filter, 1/4" dia.in/out
5	1	354-7508	nut, flare, 1/4" x 1/4"
6	1	354-7476	nut, flare, 3/8" x 3/8"
7	2	619-0010	nut, wire

CONDENSING UNIT ASSEMBLY 1/5 h.p.

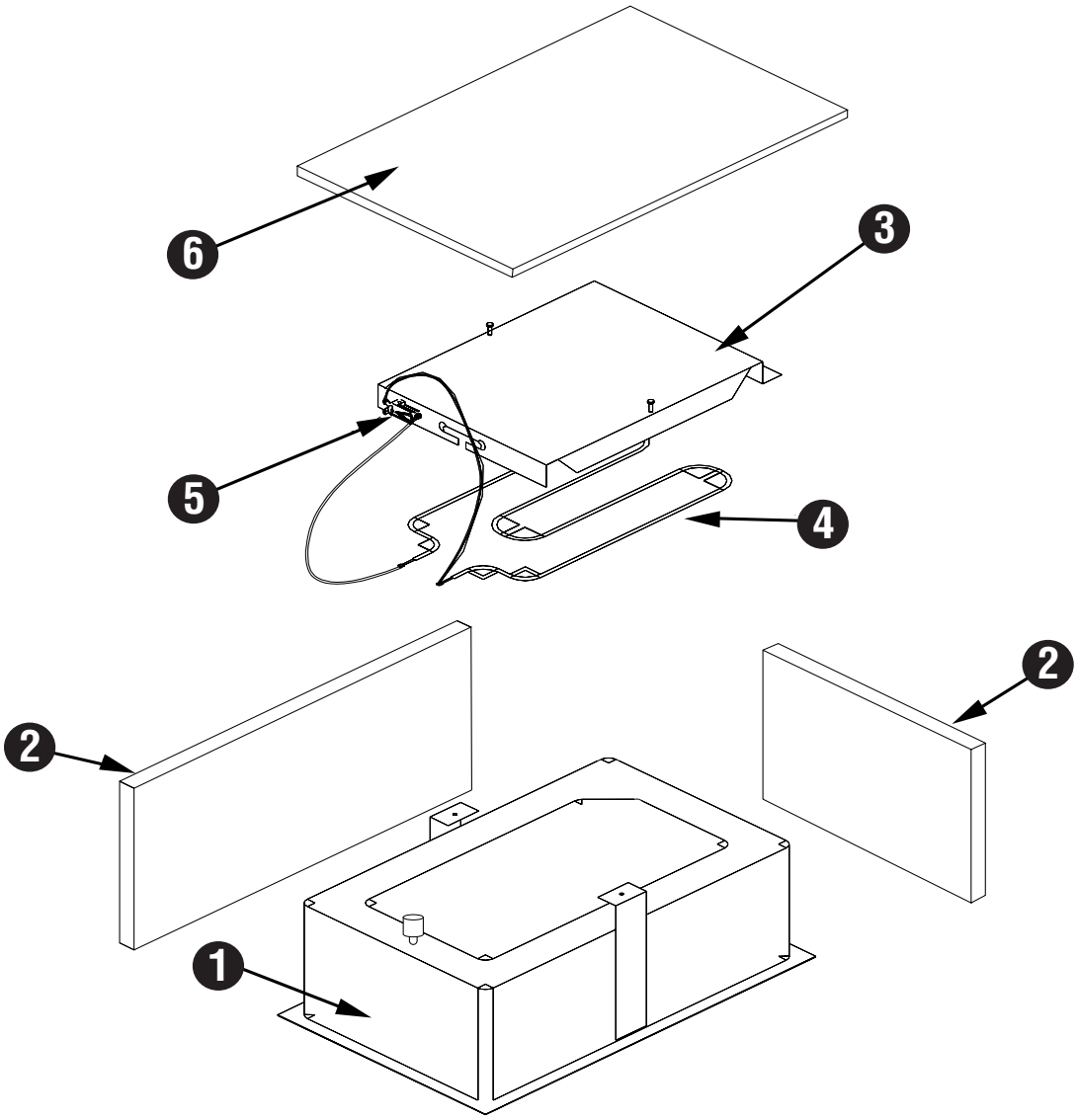


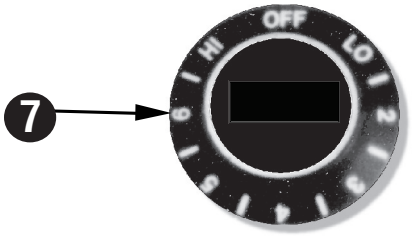
1/5 HORSE POWER

R-134a, Low

Key	Qty	Delfield Part #	Description
1	1	352-6694	compressor, 1/5 h.p.,115v/60hz
2	1	AMK00021	bracket, fan motor, blower coil
3	1	351-6172	blade, fan, 5.56, CCW, Lexan, clear
4	1	216-2691	motor, fan, 115v, 50/60, UPPCO/bay
5	1	351-6047	coil, condenser, 9 x 10, R-134a, 8100
6	1	397-7986	guard, wire, fan, condenser unit, 8100
7	1	218-3300	harness, wire, power cord, 8100
8	1	3516047	thermostat
9	1	GMK00207	fan baffle
10	1	GMK00208	compressor stand
11	2	GMK00203	access cover

FOOD WELL ASSEMBLY WITH INFINITE CONTROL





Key	Delfield Part #	Description
-	219-4110	control, infinite, 240v, 14a
-	219-4107	control, infinite, 120v
1	036-0306 (016-0009)	well, hot food, without drain
1	036-0267(016-0008)	well, hot food, with drain
2	343-4703	insulation, fiberglass, 9" x 48"
3	3234357	plate, deflector, DFW, with drain
3	3234349	plate, deflector, DFW, without drain
4	219-4007	element, heating, 208/230v, 1000w
4	219-4006	element, heating, 120v
5	219-4335	thermostat, non-adjustable, 550˚F
6	343-4664	insulation, blanket, 24" wide
7	323-4557	knob, infinite control

NOTES:

STANDARD LABOR GUIDELINES TO REPAIR OR REPLACE PARTS ON DELFIELD EQUIPMENT

Advice and recommendations given by Delfield Service Technicians do not constitute or guarantee any special coverage.

- A maximum of 1-hour is allowed to **diagnose a defective component**.
- A maximum of 1-hour is allowed for **retrieval of parts** not in stock.
- A maximum **travel distance** of 100 miles round trip and 2-hours will be reimbursed.
- Overtime, installation/start-up, normal control adjustments, general maintenance, glass breakage, freight damage, and/or correcting and end-user installation error will not be reimbursed under warranty unless pre-approved with a **Service Work Authorization** from Delfield. You must submit the number with the service claim.

LABOR OF 1-HOUR IS ALLOWED TO REPLACE:

- Thermostat
- Infinite Switch
- Door Jamb Switch
- Solenoid Coil
- Hi-limit/Thermal Protector Switch
- Fan Delay/Defrost Termination Switch
- Compressor Start Components and Overload Protector
- Defrost Timer
- Thermometer
- Gear Box
- Contactor/Relay
- Transformer
- Evaporator/Condenser Fan Motor and Blade
- Circulating Fan Motor and Blade
- Microprocessor Control
- Water Level Sensor/Probe
- Door Hinges, Locks, and Gaskets
- Condensate Element
- Springs/Lowerator

LABOR OF 2 HOURS TO REPLACE:

- Drawer Tracks/Cartridges
- Pressure Control
- Solenoid Valve
- Defrost Element
- Heating Element
- Locate/Repair Leak

LABOR OF 3 HOURS TO REPLACE:

- EPR or CPR Valve
- Expansion Valve
- Condenser or Evaporator Coil

LABOR OF 4 HOURS TO REPLACE

- Compressor

This includes recovery of refrigerant and leak check.

$35.00 maximum reimbursement for refrigerant recovery (includes recovery machine, pump, torch, oil, flux, minor fittings, solder, brazing rod, nitrogen, or similar fees.)

REFRIGERANTS

- R22 A maximum of $4.00/lb. or 25¢/oz. will be reimbursed.
- R134A A maximum of $5.00/lb. or 31¢/oz. will be reimbursed.
- R404A A maximum of $12.00/lb. or 75¢/oz. will be reimbursed.

STANDARD ONE YEAR WARRANTY (ONE YEAR PARTS, 90 DAYS LABOR.)

The Delfield Company ("Delfield") warrants to the Original Purchaser of the Delfield product (herein called the "Unit") that such Unit, and all parts thereof, will be free from defects in material and workmanship under normal use and service for a period of one (1) year from the date of shipment of the Unit to the Original Purchaser **or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, one (1) year from the date of installation.** During this one year warranty period, Delfield will repair or replace any defective part or portion there of returned to Delfield by the Original Purchaser which Delfield determines was defective due to faulty material or workmanship. The Original purchaser will pay all labor, crating, freight and related costs incurred in the removal of the Unit of defective component and shipment to Delfield, except that during a period of either ninety (90) days from the date of shipment of the Unit to the Original Purchaser or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, ninety (90) days from the date of installation Delfield will pay all related labor costs. Delfield will pay the return costs if the Unit or part thereof was defective.

The term "Original Purchaser" as used herein means that person, firm, association, or corporation for whom the Unit was originally installed.

This warranty does not apply to any Unit or part thereof that has been subjected to misuse, neglect, alteration, or accident, such as accidental damage to the exterior finish, operated contrary to the recommendations specified by Delfield; or repaired or altered by anyone other than Delfield in any way so as to, in Delfield's sole judgement, affect its quality or efficiency. This warranty does not apply to any Unit that has been moved from the location where it was originally installed. This warranty also does not cover the refrigerator drier or the light bulbs used in the Unit. **The warranty is subject to the user's normal maintenance and care responsibility as set forth in the Service and Installation Manual, such as cleaning the condenser coil, and is in lieu of all other obligations of Delfield. Delfield neither assumes, nor authorizes any other person to assume for Delfield, any other liability in connection with Delfield's products.**

Removal or defacement of the original Serial Number or Model Number from any Unit shall be deemed to release Delfield from all obligations hereunder or any other obligations, express or implied.

Parts furnished by suppliers to Delfield are guaranteed by Delfield only to the extent of the original manufacturer's express warranty to Delfield. Failure of the Original Purchaser to receive such manufacturer's express warranty to Delfield. Failure of the Original Purchaser to receive such manufacturers warranty shall in no way create any warranty, expressed or implied, or any other obligation or liability on Delfield's part in respect thereof.

IF THE CUSTOMER IS USING A PART THAT RESULTS IN A VOIDED WARRANTY AND A DELFIELD AUTHORIZED REPRESENTATIVE TRAVELS TO THE INSTALLATION ADDRESS TO PERFORM WARRANTY SERVICE, THE SERVICE REPRESENTATIVE WILL ADVISE CUSTOMER THE WARRANTY IS VOID. SUCH SERVICE CALLS WILL BE BILLED TO CUSTOMER AT THE AUTHORIZED SERVICE CENTER'S THEN APPLICABLE TIME AND MATERIALS RATES. CONSIDER: CUSTOMER MAY INITIATE A SERVICE AGREEMENT WITHOUT PARTS COVERAGE.

If shipment of a replacement part is requested prior to the arrival in the Delfield factory of the part claimed to be defective, the Original Purchaser must accept delivery of the replacement part of a C.O.D. basis, with credit being issued after the part has been received and inspected at Delfield's plant and determined by Delfield to be within this warranty.

Under no condition does this warranty give the Original Purchaser the right to replace the defective Unit with a complete Unit of the same manufacturer or of another make. Unless authorized by Delfield in writing, this warranty does not permit the replacement of any part, including the motor-compressor, to be made with the part of another make or manufacturer.

No claims can be made under this warranty for spoilage of any products for any reason, including system failure.

The installation contractor shall be responsible for building access, entrance and field conditions to insure sufficient clearance to allow any hood(s), vent's), or Unit's) if necessary, to be brought into the building. Delfield will not be responsible for structural changes or damages incurred during installation of the Unit or any exhaust system.

Delfield shall not be liable in any manner for any default or delay in performance hereunder caused by or resulting from any contingency beyond Delfield's control, including, but not limited to, war, governmental restrictions or restraints, strike, lockouts, injunctions, fire, flood, acts of nature, short or reduced supply of raw materials, or discontinuance of the parts by the original part manufacturer.

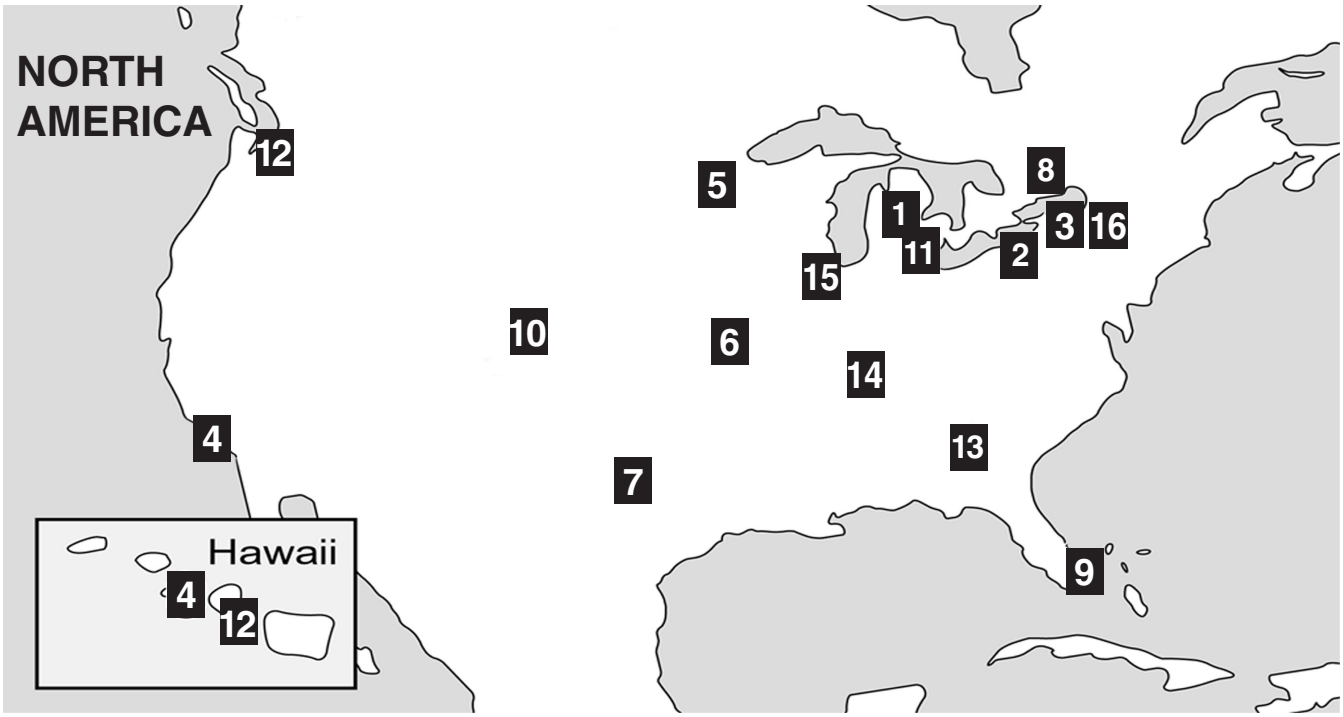
Except as provided in any Additional Four Year Protection Plan, if applicable, and the Service Labor Contract, if applicable, the foregoing is exclusive and in lieu of all other warranties, whether written or oral, express or implied. This warranty supersedes and excludes any prior oral or written representations or warranties. Delfield expressly disclaims any implied warranties of merchantability, fitness for a particular purpose of compliance with any law, treaty, rule or regulation relating to the discharge of substances into the environment. The sole and exclusive remedies of any person relating to the Unit, and the full liability of Delfield for any breach of this warranty, will be as provided in this warranty.

Other than this Delfield Standard One Year Limited Warranty, any applicable Delfield Additional Four Year Protection Plan or applicable Delfield Service Labor Contract, the Original Purchaser agrees and acknowledges that no other warranties are offered or provided in connection with or for the unit or any other part thereof.

In no event will Delfield be liable for special, incidental or consequential damages, or for damages in the nature of penalties.

IF DURING THE WARRANTY PERIOD, CUSTOMER USES A PART FOR THIS DELFIELD EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM DELFIELD OR ANY OF ITS AUTHORIZED SERVICE CENTERS AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, DELFIELD AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER. If the warranty becomes void, Customer may purchase from Delfield, if available, a Service Agreement or service at the then current time and materials rate.

For more information on Delfield warranty's log on and check out the service section of our web site at www.delfield.com.



Delfield has 16 conveniently located Parts Depots to ensure parts are handled promptly and accurately.

1) The Delfield Company

980 South Isabella Road
Mt. Pleasant, MI 48858
800.733.8829
989.773.7981
989.773.3210 FAX
custom parts direct from Delfield

2) A.I.S. Commercial Parts & Service

1816 West 26th Street
Erie, PA 16508-1149
800.332.3732
814.456.3732
814.452.4843 FAX
serves: MD, NJ, OH, PA, VA, WV

3) Appliance Installation Service

1336 Main Street
Buffalo, NY 14209
800.722.1252
716.884.7425
716.884.0410 FAX
serves: CT, DC, DE, MA, MD, ME, NH, NJ, NY, PA, RI, VA, VT, WV

4) Pacific Coast Parts

15024 Staff Court
Gardena, CA 90248
800.531.1111
800.782.5747
Email: orders@pacparts.com
www.pacparts.com
serves: AZ, CA, HI, NV, OR

5) Contract Ice

14450 Ewing Ave S. #100
Burnsville, MN 55306
800.422.2823
952.894.4427
952.894.2164 FAX
serves: IA, MN, MT, ND, SD, WI

6) E.M.C.O. Sales & Distributors

3909 St. Timothy Lane
St. Ann, MO 63074
800.972.7670
314.427.7477
314.427.8190 FAX
serves: AR, IA, IL, KS, KY, MO, NE, OK, TX, NM, LA

7) Stove Parts Supply/GCS Service

2120 Solona St.
PO Box 14009
Fort Worth, TX 76117-0009
800.433.1804
800.272.7358 fax
serves: AR, LA, NM, OK, TX

8) Garland Group

1177 Kamato Road
Mississauga, Ontario L4W1X4
800.427.6668
800.361.7745 FAX
serves: Canada

9) Global Parts and Supplies

2920 N.W. 109th Avenue
Miami, FL 33172
305.994.9994
305.994.9992 FAX
International parts depot

10) Hawkins Commercial Appl. Serv.

3000 S. Wyandot
Englewood, CO 80110
800.624.2117
303.761.8861 FAX
serves: AZ, CO, KS, NE, NM, OK, UT, WY

11) MicroDine, Inc.

44792 Helm
Plymouth, MI 48170
888.828.4454
734.451.2043
734.451.3215 FAX
serves: MI, IN, WI, OH

12) Performance Refrigeration Parts

9923 S.W. 178th St.
Vashon, WA 98070
888.872.2465
206.463.1772
206.463.4431 FAX
serves: AK, HI, ID, MT, OR, WA

13) Southeastern Restaurant Services

2200 Norcross Parkway, Suite 210
Atlanta, GA 30071
800.235.6516
770.446.6177
770.446.3157 FAX
serves: FL, GA, MS, NC, SC, VA

14) T.M.A.

2916 Sidco Drive
Nashville, TN 37204
615.726.0351
800.737.0351
615.259.4100 FAX
serves: TN, AL

15) Heritage Food Serv. Equip. Inc.

5130 Executive Blvd.
Fort Wayne, IN 46808
800.458.5593
800.800.4981 FAX
serves: IL, IN, MI, OH, WI

16) Northern Parts & Service

21 Northern Avenue
Plattsburgh, NY 12903
800.634.5005
800.782.5424 FAX
serves: CT, DC, DE, MA, MD, ME, NH, NJ, NY, PA, RI, VA, VT, WV

Delfield

980 S. Isabella Rd., Mt. Pleasant, MI 48858, U.S.A. • (989) 773-7981 or (800) 733-8829 • Fax (989) 773-3210 • www.delfield.com

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